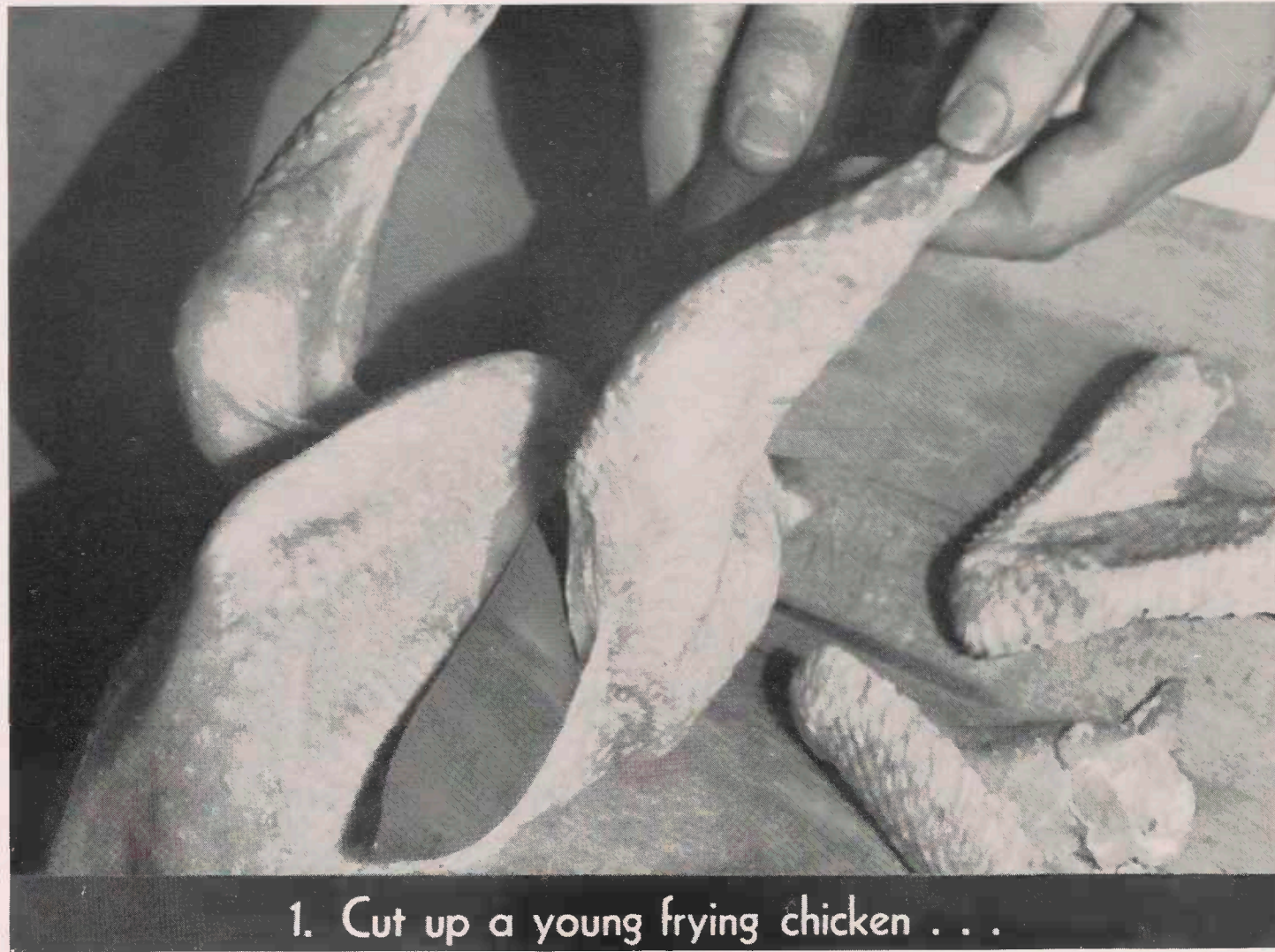


Historic, archived document

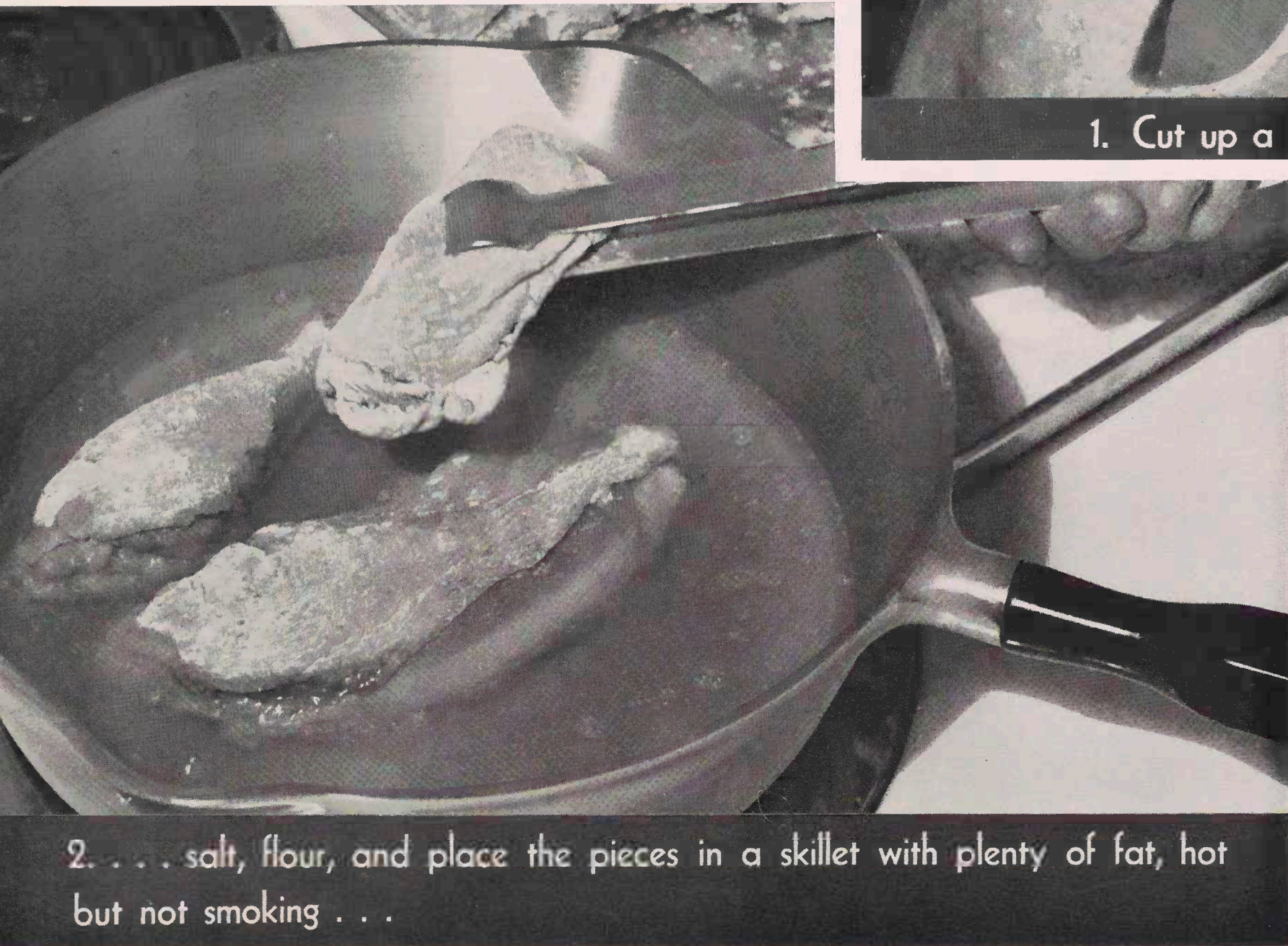
Do not assume content reflects current scientific knowledge, policies, or practices.

To fry *chicken*.....

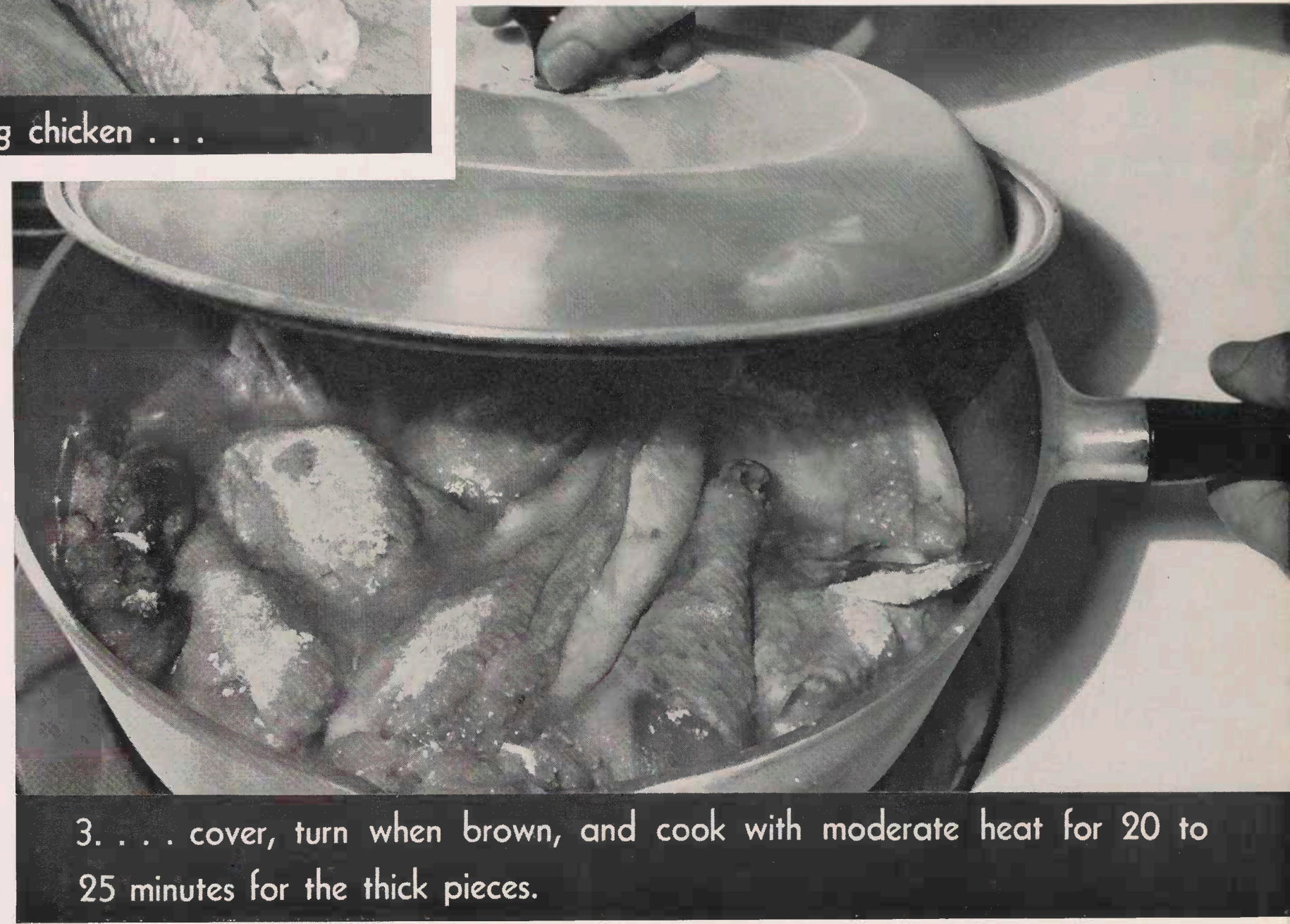
In shallow fat



1. Cut up a young frying chicken . . .

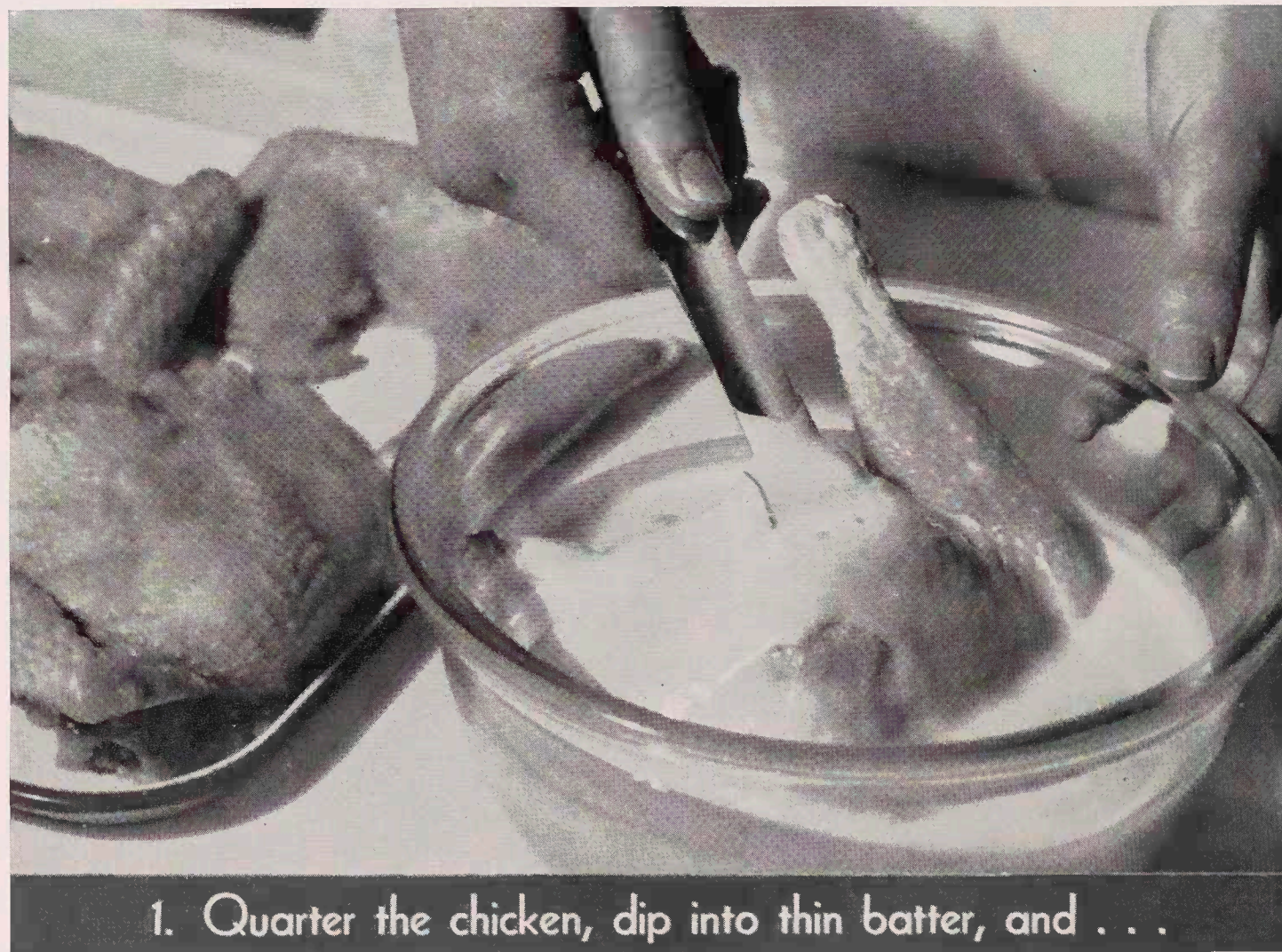


2. . . . salt, flour, and place the pieces in a skillet with plenty of fat, hot but not smoking . . .

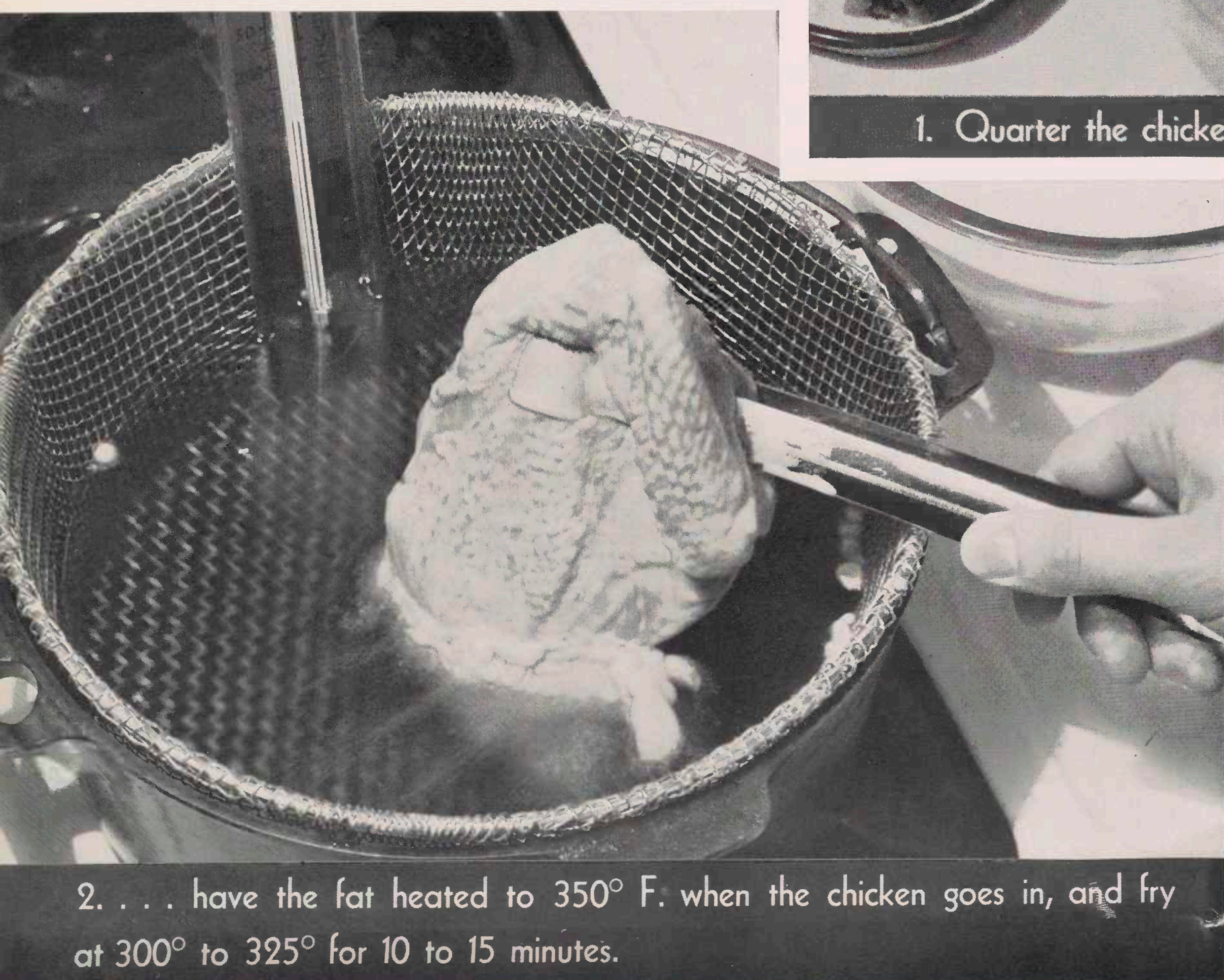


3. . . . cover, turn when brown, and cook with moderate heat for 20 to 25 minutes for the thick pieces.

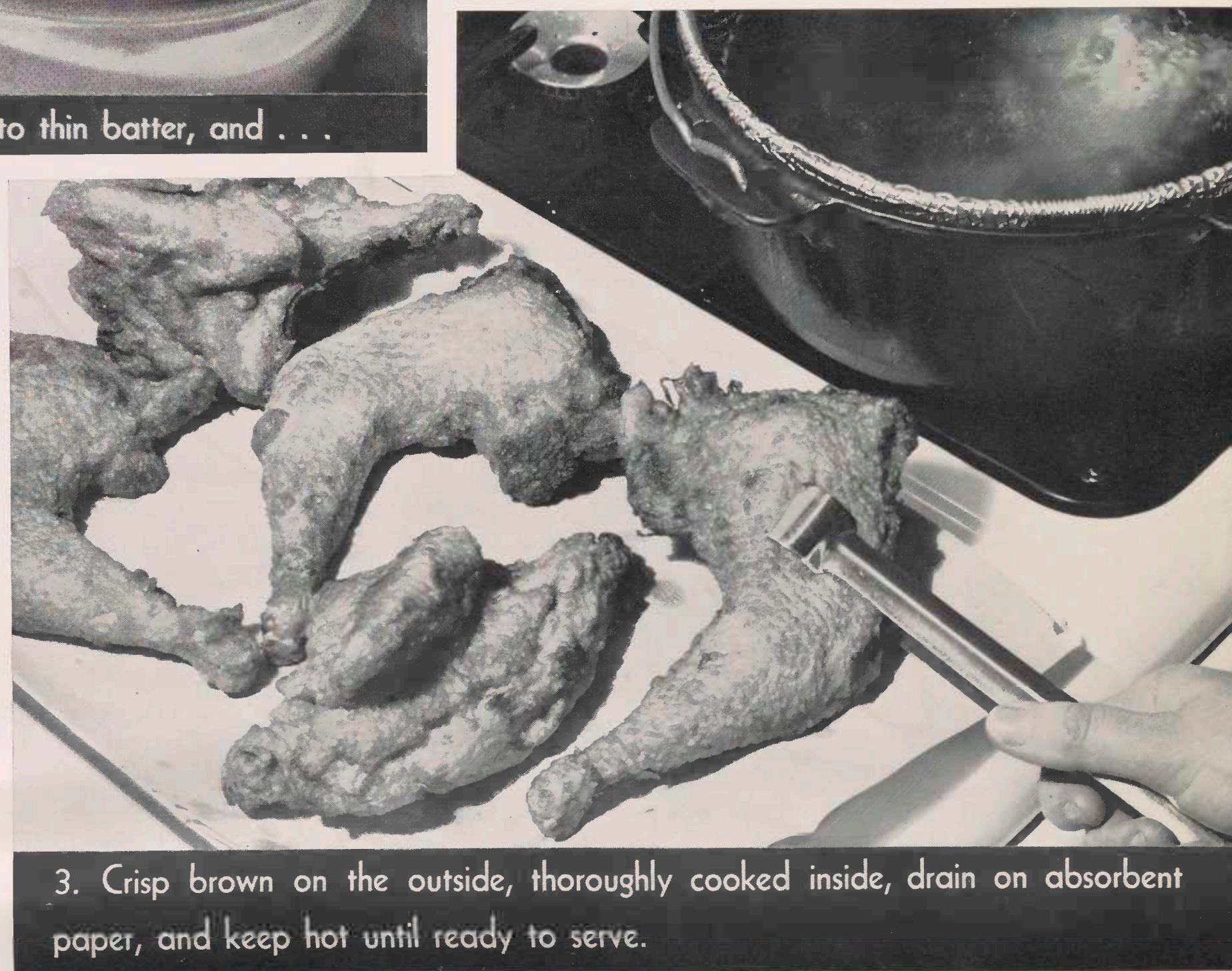
In deep fat



1. Quarter the chicken, dip into thin batter, and . . .



2. . . . have the fat heated to 350° F. when the chicken goes in, and fry at 300° to 325° for 10 to 15 minutes.



3. Crisp brown on the outside, thoroughly cooked inside, drain on absorbent paper, and keep hot until ready to serve.